



PISTACHIO MADELEINE

🏠 Intermediate level

Single serve pistachio madeleine

MADELEINE BATTER

sugar
eggs
all-purpose flour
[VIGOR BAKING](#)
sunflower seed oil
unsalted butter 82% fat
grated lemon zest

100g
130g
115g
5g
120g
30g
4g

Whip sugar with eggs .
Incorporate flour ,VIGOR BAKING and the lemon zest.
Incorporate well the butter and oil.
Keep in the fridge overnight.
Mix well before pouring in the pastry bag.
Pipe into the buttered madeleine mold and bake at 170°C until golden color.

PISTACHIO CREAM

CHOCOCREAM PASTICCERA
[JOYPASTE PISTACCHIO PURA](#)

50g
25g

Mix together the two products

FINAL COMPOSITION

Once the madeleines are cold, fill them in the back with the pistachio cream.
Dipp the back of the madeleine in the NOBEL PISTACCHIO and put them back in the mold.
Place them in the refrigerator for a few minutes.
Remove them and decorate with DAISY DOBLA.



Extraordinary
made simple.